

# TEMPORARY FOOD ESTABLISHMENT EVALUATION CHECKLIST

**\*\*\*This list should not be returned with application. This information is intended to assist you with your set up.**

DATE \_\_\_\_\_

BOOTH # \_\_\_\_\_

- food from approved sources and identified
- clean location and equipment
- food covered and protected (barrier to shield food from the public)
- utensils and equipment protected (clean and covered)
- effective measures taken for fly control (i.e. fans, screens)
- potable running water under pressure
- ability to heat water
- utensil sink with drain boards or counter space large enough to accommodate largest utensil (i.e. pots, skewers, racks, spoons, etc.)
- approved employee hand-washing facilities / hand soap / paper towels
- refrigeration: 45°F or less with accurate air thermometer
- properly mixed sanitizer (50 to 100ppm chlorine) in a labeled spray bottle for use on all clean food-contact surfaces
- sanitizer test strips
- metal stem-type food thermometer accurate to  $\pm 2^{\circ}\text{F}$  (0-220°F)
- approved garbage disposal method
- single-service items (cups, forks) properly stored
- single-service cup dispensers or original packaging (plastic sleeves)
- approved food-grade hose for potable water connections
- sewer connection leading to proper location (not a storm drain)

*These conditions must be met to obtain a food-handling permit*

***Be prepared to discuss the following during permitting:***

Will other food prep locations on or off the fairgrounds be used (i.e. restaurants, caterers, trailers)  
Is there adequate refrigeration? How and where will food be thawed? How will food be cooked?  
What is your method for holding food hot and/or cold?